

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (currently amended) Process for preparing a flavouring mix, ~~which the~~ process comprises heating from about 10 mg to about 10g of a composition comprising a carbohydrate source and a nucleophilic species~~a composition comprising reactants~~ and at least 20% (wt) water to a temperature of 100-250°C ~~to such an extent that~~ and reducing the water content of the composition is reduced during heating to less than 5% wt. within ~~10 minutes~~ 1 minute after the application of heating ~~is has~~ started.
2. (currently amended) ~~Process~~ The process according to claim 1, wherein the ~~reactants comprise a sugar (or carbohydrate source) and a nucleophilic species~~ comprises sugar.
3. (currently amended) ~~Process~~ The process according to claim ~~2~~ 1, wherein the nucleophilic species comprises biogenic amines, amino acid(s), sources of amino acids, ~~such as peptides or proteins and their hydrolysates or extracts,~~ HVP hydrolyzed vegetable protein, yeast extracts, yeast hydrolysates, soy sauces or mixtures thereof.

4. (currently amended) ~~Process-~~The process according to claim 1, wherein the ~~reactants composition~~ comprises a sugar and an amino acid, or ~~a~~ source of a sugar and a source of an amino acid.
5. (currently amended) ~~Process-~~The process according to claim 1, wherein the ~~aqueous solution~~composition is a homogeneous solution.
6. (cancelled)
7. (currently amended) ~~Process-~~The process according to claim 6, wherein the water content of the composition is reduced to less than 5% wt. within 20 seconds after ~~the application of heating~~ is has started.
8. (currently amended) ~~Process-~~The process according to claim 1, wherein the temperature reaches a maximum ~~of between from~~ 100°C and to 200°C, preferably ~~between 120 and 180°C.~~
9. (currently amended) ~~Process-~~The process according to claim 1, wherein the ~~aqueous solution~~ composition comprises ~~next to the reactants~~ a buffer solution.
10. (cancelled)
11. (original) Food processing equipment comprising:
 - a reaction vessel
 - means for filling the reaction vessel with an aqueous solution of reactants

- means for heating the contents of the reaction vessel within 15 minutes to a temperature of above 100°C
 - means for emptying the vessel,
wherein the vessel is construed such that the water from the aqueous solution of reactants may be removed prior to or during heating the contents of the reaction vessel.
12. (original) Equipment according to claim 11, wherein the water is removed from the reaction vessel by evaporation.
 13. (original) Equipment according to claim 11, wherein the means for heating the contents of the reaction vessel are able to heat the contents within 1 minute to a temperature of above 100°C.
 14. (original) Equipment according to claim 13, wherein the means for heating the contents of the reaction vessel are able to heat the contents within 20 seconds to a temperature of above 100°C.
 15. (original) Food vending machine comprising the equipment according to claim 11.
 16. (original) Vending machine according to claim 15, for selling soup or snacks.